

## Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

## Listing of Claims

1. (Currently amended) ~~The present invention relates to a~~ A process for isolating imperatorin, an anti-first-pass effective low molecular weight linear furanocoumarin from fruits of Aegle marmelos Correa fruits said process comprising the steps of:
  - a) extracting ~~fresh/dried powdered material of mature/immature pulp of~~ fruits of Aegle marmelos Correa fruits directly with halogenated solvent directly or with monohydric alcohol to obtain a miscella or an alcoholic extract respectively at ambient temperature for 24 to 48 hrs. or with halogenated solvent or monohydric alcohol in a Soxhlett apparatus for 6 to 12 hrs, wherein a ratio of the pulp to the solvent is 1:6;
  - b) in the case where extraction has been with an alcohol concentrating the extracted alcoholic extract solvent up to 10-30% by volume of its original extract volume under vacuum;
  - c) in the case where step (b) has been carried out, partitioning the concentrated alcoholic extract obtained in step (b) with a halogenated solvent to transfer imperatorin in the non-polar halogenated solvent and obtain a miscella;
  - d) drying the the extracted portion miscella obtained directly in step (a) or by partition in step (c) over anhydrous sodium sulphate and evaporating the solvent to obtain a concentrate;
  - e) crystallizing the concentrate[s] obtained from step (d) with in a solvent and filtering the crystals so formed to obtain a filtrate;
  - f) concentrating the filtrate obtained in step (e) and [-(g)] subjecting the concentrated filtrate of step (f) to silica gel vacuum liquid chromatography on silica gel;
  - h) g) eluting imperatorin from the concentrated filtrate of step (g) in a pet-ether-ethyl acetate mixture; in a solvent to afford a phytosterols enriched fraction and pure imperatorin

- i) identifying the eluted fractions enriched with phytosterols mixture;
- j) identifying the fraction containing the eluted imperatorin;
- k) h) crystallizing the fractions containing pure imperatorin, to obtain pure imperatorin

2. (Currently amended) A process as claimed in claim 1, wherein ~~the plant parts said fruit of Aegle marmelos used for the extraction of imperatorin are~~ is selected from the group consisting of mature fruit and [/] immature/ripe fruit pulp and mixtures thereof.

3. (Currently amended) A process as claimed in claim 1, wherein the halogenated solvent used for direct extraction or partition is selected from the group consisting of dichloromethane, chloroform, carbon tetrachloride and ethylene dichloride[;].

4. (Currently amended) A process as claimed in claim 1, wherein the monohydric alcohol solvent used for extraction is selected preferably either methanol or ethanol;

5. (Currently amended) A process as claimed in claim 1, wherein the imperatorin is crystallized from ~~the a solvent, wherein the solvent~~ is selected from the group consisting of pet-ether, dichloromethane, acetone and methanol mixtures thereof;

6. (Canceled)

7. (Currently amended) A process as claimed in claim 1, wherein the imperatorin remaining in mother liquor after crystallization is subjected to vacuum liquid chromatography over a ratio of the concentrated extract of step (g) to silica gel (230-400 mesh) is in the range ratio of 1:4 to 1:6[;].

8. (Canceled)

9. (New) A process as claimed in claim 1, wherein the pulp is fresh pulp or dried powdered pulp.

10. (New) A process as claimed in claim 1, wherein the pulp is extracted directly with a halogenated solvent or with monohydric alcohol at ambient temperature for 24 to 48 hrs with a pulp: solvent ratio of 1.3 to 1.6.

11. (New) A process as claimed in claim 1, wherein the pulp is extracted directly with a halogenated solvent or with monohydric alcohol in a Soxhlet apparatus for 6 to 12 hrs with a pulp: solvent ratio of 1.4 .

12. (New) A process as claimed in claim1, wherein the mature and immature fruits of Aegle marmelos Correa are screened by RP-HPLC in fresh and dry processes using different solvents.

13. (New) A process as claimed in claim 1, wherein furanocoumarins are selectively extracted with chlorinates solvent directly for transfer of furanocoumarins from the alcoholic phase with a chlorinated solvent selected from the group consisting of carbon tetrachloride, methylene dichloride and ethylene dichloride.

14. (New) A process as claimed in claim 1, wherein the partition of imperatorin from alcoholic to halogenated solvent reduces the bulkiness of the crude extract by 65 - 75%.

15. (New) A process as claimed in claim 1, wherein the yield of imperatorin, isolated from fresh mature fruits is in the range of 0.74 to 1.43% (dry weight basis) by direct process of two days cold percolation with EDC/DCM (pulp: solvent: 1:3).

16. (New) A process as claimed in claim 1, wherein the yield of imperatorin, isolated from

dry mature fruits is in the range of 1.24 to 1.66% (dry weight basis) by direct process of two days cold percolation with EDC/DCM (pulp: solvent: 1:3).

17. (New) A process as claimed in claim 1, wherein the yield of imperatorin, isolated from fresh mature fruits is in the range of 2.19 to 2.15% (dry weight basis) by direct process of two days cold percolation with EDC/DCM (pulp: solvent: 1:6).

18. (New) A process as claimed in claim 1, wherein the yield of imperatorin, isolated from fresh mature fruits is 1.92/2.29% (dry weight basis) by process of EDC/DCM partition of metanolic extract.

19. (New) A process as claimed in claim 1, wherein the yield of imperatorin, isolated from immature fruits is in the range of 0.52% by dry process of DCM partition of methanolic extract.

20. (New) A process as claimed in claim 1, wherein the yield of imperatorin, isolated from mature fruits (3.12%), immature fruits (.89%) and ripe fruits (1.71%) by extraction in a Soxhlet apparatus for 6 - 12 hours with ethylenedichloride.